

# Seza

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **7.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (54.8%)	81 %	4
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Grain	Strzegom Wiedeński	0.75 kg (10.3%)	79 %	10
Grain	Monachijski	0.75 kg (10.3%)	80 %	16
Grain	Karmelowy Czerwony	0.5 kg (6.8%)	75 %	59
Grain	Weyermann - Acidulated Malt	0.3 kg (4.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Challenger	10 g	30 min	7 %
Boil	Challenger	30 g	1 min	7 %